



Breakfast

Fresh Pastries, Coffee & Tea

Order a selection of fresh pastries, along with exceptional coffee and premium teas, for your event or meeting.

Yogurt Parfait

\$ 6.5

House made strawberry rhubarb compote, Greek yogurt and house-made granola

Bacon, Potato & Gouda Burritos

\$ 10

Beef bacon, golden fried potatoes, fluffy omelet, and Gouda cheese wrapped in a warm tortilla.

Montreal Smoked Meat Burrito

\$ 10

Montreal smoked meat, fluffy omelet, cheddar cheese wrapped in a warm tortilla.

Quiche

\$ 10

Served with arugula salad and homemade tomato relish.

Garden Breakfast Sandwich

\$ 12

Toasted house made English muffin, basil & spinach pesto, roasted red pepper and tomato omelet.

Montreal Smoked Meat Breakfast Sandwich

\$ 13.5

Montreal Smoked meat, fluffy omelet, cheddar cheese, tomato relish on a house made English muffin



Handhelds

All sandwiches are served with your choice of side: Side House Salad, Caesar Salad or Chips

Turkey Cranberry Sandwich **\$16.5**

Roasted in-house turkey, paired with house-made cranberry sauce, fresh arugula, brown butter dressing, and creamy Havarti cheese. On baguette

Hummus & Roasted Vegetable Sandwich **\$11**

Fire-roasted red peppers, crisp cucumbers, fresh tomatoes, house-made hummus, and garlic sauce, all layered on baguette.

Roasted Chicken Sandwich **\$15.5**

Lemon and herb whole roasted chicken, served on baguette.

Chicken Caesar Wrap **\$11**

Grilled chicken, house-cured beef bacon, house-made Caesar dressing, and crisp romaine lettuce wrapped in a soft tortilla.

Bagged Lunch

Choose from our selection of house-made sandwiches and complete your meal with a bag of chips or a Caesar salad, one of our famous chocolate chip cookies, and a cold drink.

A perfect grab-and-go option for your next event.



Plates

Includes a side salad and house-made Focaccia Bread

Braised Beef Lasagna \$ 21

Handmade egg pasta layered with rich braised beef ragu, creamy Béchamel sauce, and Parmesan cheese.

Spinach & Zucchini Lasagna \$ 18

Handmade egg pasta, fresh house-made ricotta, spinach, basil, and a hint of lemon.



Greek Chicken \$ 19.5

Roasted marinated chicken, served with zesty lemon and herb rice.

Bowls

Mediterranean Bowl \$ 13

Red and white quinoa, roasted chickpeas, roasted red pepper, tomatoes, cucumber, pickled red onion, yogurt mint dressing.

+Add grilled chicken \$5 +Add grilled salmon \$6



West Coast Bowl \$ 13

Red and white quinoa, edamame beans, shredded carrot, cucumber, pickled onions.

Choose one:

- Tamari salmon with spicy mayo **\$ 18**
- Poke salmon with spicy mayo **\$ 18**
- Teriyaki chicken **\$ 16**



Platters

Small: 15 people Large: 20 people

Artisan Cheese

Small: \$90 Large: \$120

A curated selection of artisan cheeses paired with seasonal fruit, house-made tomato relish, crackers, nuts, and freshly baked baguette.

Antipasto

Small: \$80 Large: \$110

Honey mustard chicken skewers, cured bresaola, artichokes, olives, and roasted bell peppers, served with house-made hummus, crackers, and freshly baked baguette.

Vegetable

Small: \$30 Large: \$50

A fresh selection of seasonal raw vegetables served with house-made hummus and a creamy sour cream dip.

Fruit

Small: \$40 Large: \$60

A fresh selection of seasonal fruit.

Appetizers

Montreal Smoked Meat Crostini \$ 2.15

Toasted baguette crisp, Chipotle crema.

Chanterelle mushroom crostini \$ 2.15

Toasted baguette crisp, whipped ricotta.

Parmesan Crisps \$ 2.5

Fresh tomatoes and mozzarella dressed in a basil vinaigrette.

Southern Style Stuffed Eggs \$ 1.7

Crispy bacon with mustard & smoked paprika

Cucumber Dill \$ 1.8

Lemon and dill cream cheese.

Celebration Cakes

Our signature celebration cakes are made in-house by our pastry chef, perfect for any occasion.

6-inch cake (10-12 servings): \$65

9-inch cake (15-18 servings): \$95

Rich Chocolate Cake

Rich chocolate cake finished with a smooth 55% couture chocolate ganache.

Vanilla Sponge Cake

Light vanilla sponge layered with seasonal jam and finished with a smooth vanilla bean Swiss meringue buttercream.

Lemon Sponge Cake

Delicate lemon sponge filled with tangy lemon curd and finished with vanilla bean Swiss meringue buttercream.

Carrot & Salted Walnut Cake

Moist carrot and salted walnut cake filled with cream cheese frosting, finished with candied orange and pistachios.

High Tea

An elegant selection of tea sandwiches, scones, delicate cakes, and savoury bites that is perfect for afternoon gatherings.



Interested in ordering? Send us an email:

hello@victorycoffeekitchen.ca and we will send you our order form.